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CONSUMER TIPS

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KNIVES - KITCHEN
HOW TO BUY THEM

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U.S. DEPT. OF AGRICULTURE

1. Wise to get good-quality blade for long service.
2. Forged steel makes best blades; allows tapering from handle to point; takes and holds a fine cutting edge.
3. Stainless steel is spot resistant; not always superior.
4. Carbon steel blades, used in many professional knives, are generally high quality; chromium-plated carbon steel can combine quality with stain-resistance.
5. A good blade that is evenly thin throughout length will sharpen to cutting edge no matter how much used.
6. Test "spring" of blade by holding point-down & pressing against hard surface; good blade will remain rigid along top third; inferior blade will curve deeply & easily.
7. Blade should be thick where joined to handle; overlay's sometimes used to simulate thickness on cheaper knives.

CARE OF KNIVES

1. Use only for cutting foods; not opening bottles, etc.
2. Keep orderly in drawers, on hooks, or clamped to wall.
3. Wash soon as possible after use; don't soak; dry well.
4. Scour slightly whenever used, unless stainless variety.
5. Don't try to sharpen blade on stove or window sill; use sharpening steel; a few light strokes frequently on each side of blade; butcher will show you how.
6. Don't have knives sharpened or ground unless necessary; then by tradesman or expert; bad grinding wastes blade.
7. If handle works loose, tap rivets with hammer to tighten

TO CUT BREAD (WAVY-EDGED " BREAD KNIFE " UNNECESSARY)

1. Any keen-edged slicing knife with thin blade will do.
2. Lay loaf on side; saw lightly back and forth. (CT-100)

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